

Historic, Archive Document

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Uncle Sam says: CUT SPOILAGE LOSSES

WAR FOOD ADMINISTRATION
FOOD DISTRIBUTION ADMINISTRATION

FRUIT:	Keep Out of Sun	Keep Cool	Keep Dry	Shake up to Allow Air to Reach	Provide Proper Ventila- tion	Spread Out at Night	Sprinkle Fre- quently	Remove Rots Promptly	Must be Sold Promptly (1 to 2 days)	Handle Gently Avoid Bruising	MISCELLANEOUS
Apples	x	x	x		x			x		x	If damp, remove wraps and wipe dry
Apricots	x	x	x					x	x	x	Keep out of air currents
Avocados	x	x	x		x				when ripe	x	Do not put in refrigerator
Bananas	x		x							x	Do not put in refrigerator
Berries	x	x	x	x	x	x		x	x	x	Do not put in refrigerator
Cantaloups	x	x	x					x	x	x	Do not put in refrigerator
Cherries	x	x	x					x			Keep stem end up
Coconuts	x	x	x					x	x		Do not put in refrigerator
Dates and Figs	x	x	x					x		x	If damp, remove wraps and wipe dry
Grapefruit	x	x	x		x				x	x	Divide bunches with scissors
Grapes	x	x	x		x			x			If damp, remove wraps and wipe dry
Lemons	x		x								May be kept fresh in refrigerator
Limes		x	x						x		Store in dark place
Melons	x	x	x		x					x	
Nectarines	x		x		x			x		x	if damp, remove wraps and wipe dry
Oranges	x		x		x			x	x	x	
Peaches	x		x		x			x		x	Do not put in refrigerator
Pears	x	x	x		x			x	x	x	Keep out of air currents
Pineapples	x		x					x	x	x	
Plums and Prunes	x	x	x		x			x	x	x	
Watermelons	x				x	turn over					Cover cut melons with cellophane or waxed paper
VEGETABLES:											
Asparagus	x		tops only						x		Trim butts. Stand in shallow water or moss
Beans	x	x	x	x	x	x					
Beets			tops only	x	x	x					Trim tops as needed
Broccoli		x	x		x			bruised leaves	x		Remove blooms. Stand in cold water if wilted
Brussels Sprouts		x					x		x		Keep on cracked ice for display
Cabbage					x		x	x		x	Store in dark room
Carrots		x		x	x	x	x				Trim tops as needed
Cauliflower	x		x		x	x				x	Do not stack; avoid bruising
Celery		x			x		x				Trim butts. Revive in ice water
Corn	x	x	x		x	x					Strip outer husks only; cut windows through husks of a few ears
Cucumbers	x	x	x							x	Do not put in refrigerator
Eggplant		x	x							x	
Greens (cooking or salad)	x	x		x	x	x	x		x		
Lettuce	x	x					x		x		Trim butts and leaves as needed. May be kept fresh in refrigerator
Mint	x	x		x	x	x	x		x		
Mushrooms	x	x	x						x		Avoid sunlight or chilling
Onions (dry)	x	x	x		x				early crop		
Onions (green)	x		tops only		x	x				x	Trim tops as needed; trim butts
Parsley	x			x	x	x	x				Soak in cold water if wilted
Parsnips	x	x	x			x				x	
Peas	x	x	x	x	x	x					
Peppers	x	x	x	x	x	x			x		
Potatoes	x	x	x		x	x				x	
Radishes	x	x	x		x			x			Trim tops as needed
Rhubarb		x	tops only		x	x	x				If stalks wilt, trim thin slice off butts and stand in water
Spinach	x	x		x	x	x	x				
Squash			x		x	x				x	
Tomatoes	x	x	x		x			x	when ripe	x	Keep out of air currents; make shallow displays
Turnips		x	tops only		x						

Needless losses in fresh fruits and vegetables may be avoided if handlers will

- (1) *Unload Carefully* -- don't throw or drop containers
- (2) *Stack Carefully* -- too much weight on box bulger or on containers at bottom of stack soon starts spoilage
- (3) *Open Carefully* -- there's a right way to open every box or crate; the wrong way leads to needless bruising of produce

